

Food and Nutrition Services

2015 SUMMER TRAINING

CLASS SCHEDULE

8:00 a.m.	Registration (<i>Light refreshments will be offered.</i>)	Noon	Lunch with Civil Rights Presentation
8:30 a.m.	State Agency Welcome and Comments	1:00 p.m.	Afternoon Session
9:15 a.m.	First Morning Session	2:30 p.m.	Evaluations and Certificates of Attendance
10:45 a.m.	Second Morning Session		

CLASS DESCRIPTIONS

Eating From the Garden and Other Extension Nutrition Programs

Come learn about the Eating From the Garden Program and how you can incorporate fresh garden produce into your schools meals program. Also learn what other nutrition programs Extension can bring to your school.

Kitchen Records

This session will provide guidance and tips on preparing kitchen records and identifying what is important to keep on file. Good recordkeeping, including Child Nutrition labels (CN), production records, standardized recipes and temperature logs are part of any successful food service operation. Records also provide a valuable written history for future reference and demonstrate that meals comply with nutrition regulations.

Local Wellness Policy

In today's society, many children are consuming diets that are high in calories and low in nutrients. In addition to this epidemic, most of these children do not get the amount of physical activity required to burn excess intake of calories. The Healthy, Hunger-Free Kids Act of 2010, incorporates changes and updates to the Local Wellness Policy.

Menu Planning: Calculating Meats and Grains

For the menu planner and kitchen staff: With the new requirements of the School Breakfast Program (SBP) and National School Lunch Program (NSLP), there have been many questions about how to credit homemade recipes and other items into the meat and grain components of the meal pattern. This session will cover how to calculate and credit all meat/meat alternates and grains that pertain to the SBP and NSLP. From the scratch recipe, to the Child Nutrition Label, many examples will be worked through to ensure proper understanding of all the requirements when calculating meats and grains. A new grain calculator will also be introduced to help make calculating grains less time consuming.

Procurement

Procurement is an important part of operating the Child Nutrition Programs, because federal dollars are used to purchase goods and services. LEAs must comply with local, state, and federal procurement guidelines to make sure federal dollars are spent wisely. This session will provide information regarding USDA's new procurement guidelines. Procurement will soon be added to the review process. This session will include general requirements and responsibilities, how procurement works, and special considerations when handling procurement.

Professional Standards

The Professional Standards class will cover the regulations released in the recent USDA final rule regarding professional standards for school nutrition program personnel. Information such as education requirements for staff, hiring standards, and annual training will be discussed.

Records (Morning)

The Records class will discuss the free and reduced price application process, direct certification, verification, and meal counting and claiming procedures. This class is designed for the administrative recordkeeping of the National School Lunch Program. This Records class will extend through the first and second morning sessions.

Records Update (Afternoon)

This Records class will discuss the Paid Lunch Equity Tool, Non-Program Foods Calculator, and other new and relevant updates to the program.

Smarter Lunchroom Solutions

Is your cafeteria environment in need of a makeover?! Join us as we discuss simple, low-cost and no-cost changes to the lunchroom environment to get students to take and eat more healthy foods. Topics such as reducing waste, increasing consumption of reimbursable meals and increasing lunchroom revenue will also be discussed. The class will also cover HealthierUS School Challenge and how it has incorporated smarter lunchroom solutions. Get ready for an informative and fun class!

Smart Snacks in School: USDA's "All Foods Sold in School" Standards

This session will provide information regarding Smart Snacks in School: USDA's "All Foods Sold in School" Standards. As required by the Healthy, Hunger-Free Kids Act of 2010, the United States Department of Agriculture issued nutrition standards for all foods sold in school during the school day. These standards set limits on calories, sodium, sugar, and fat and promotes snack foods that have whole grains, low-fat dairy, fruits, vegetables or protein foods as their main ingredients. The class will show you how to use the Smart Snacks Calculator to determine which items can be sold in your schools as well as discussing fundraiser requirements.

Team Nutrition: Projects Promoting Missouri School Meals

Learn the many programs available to school nutrition personnel that help market and enhance your school meal program while receiving financial and educational incentives! A segment of the presentation will include best practices for salad bar set up.

What is Farm to School?

Learn the process and tips to increase fresh, locally grown and raised, flavorful foods in your cafeteria. This class will help build knowledge and confidence in connecting with local farmers, learn about grant opportunities, overcome challenges and obtain answers to your general procurement questions. You'll be ready to go local!!

INFORMATION

Workshop objectives – This conference will provide food service staff with skills to operate efficient, up-to-date child nutrition programs that meet current regulations and guidance.

Who should attend? – The conference is designed for food service staff involved in child nutrition programs. District employees responsible for preparing monthly claims, free and reduced price meal application approvals, and other office records might also benefit from attending.

Continuing education – Six continuing education hours are available for the following professional groups: American Association of Family and Consumer Sciences, American Dietetic Association, Missouri School Nutrition Association and School Nutrition Association. You may self-report using your certificate.

2015 TRAINING LOCATIONS

Jefferson City: June 25

Blair Oaks R-II School District
Middle School
6124 Falcon Lane
Jefferson City, MO 65101

Kansas City: July 21 and 22

Grain Valley R-V School District
North Middle School
31608 NE Pink Hill Road
Grain Valley, MO 64029

Kirksville: June 30

Kirksville School District
Kirksville Middle School
1515 S. Cottage Grove
Kirksville, MO 63501

Joplin: July 28

Joplin School
East Middle School
4594 E. Twentieth Street
Joplin, MO 64802

Cape Girardeau: July 7

Cape Girardeau School District
Cape Girardeau Career & Technology Center
1080 S. Silver Springs Road
Cape Girardeau, MO 63703

Springfield: July 29

Springfield R-XII
Parkview High
516 W Meadowmere Street
Springfield, MO 65802

St. Louis: July 8 and 9

Rockwood School District
Wildwood Middle School
17401 Manchester Road
Wildwood, MO 63040



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P.O. Box 480, 205 Jefferson Street
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Phone # 573-751-3526
Fax # 573-526-3897

<http://dese.mo.gov/financial-admin-services/food-nutrition-services>

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